



USA CAN

INDUCTION HEATING RICE COOKER & WARMER OPERATING INSTRUCTIONS

NW-QAC10 / NW-QAC18

- Thank you for purchasing this product.
- Always follow basic safety precautions when using electrical appliances. Read all instructions carefully. Please keep these operating instructions at hand for easy reference.

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IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING.

- 1** Read all instructions thoroughly.
- 2** Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- 6** Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7** The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8** Do not use outdoors.
- 9** Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10** Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- 11** Always use extreme caution when moving appliances containing hot contents or liquids.
- 12** Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
- 13** Do not use the appliance for other than intended or specified purposes.
- 14** To reduce the risk of electric shock, use only the supplied inner cooking pan.
- 15** The heating element surface is subject to residual heat after use.
- 16** The plug to the appliance should be attached first before plugging the cord into a wall outlet.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short detachable power cord to reduce the risk of becoming entangled in or tripping over a longer cord. Longer detachable power-supply cord or extension cord may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.


Continued on the next page


IMPORTANT SAFEGUARDS

Be sure to follow these instructions.


These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.


■ The degree of danger or damage by the misuse of this product is indicated as follows

 **WARNINGS** Indicates risk of serious injury or death.


 **CAUTIONS** Indicates risk of injury, household or property damage if mishandled.


■ Prohibited or required actions are indicated as follows


 Indicates a prohibited operation.

 Indicates a requirement or instruction that must be followed.


WARNINGS

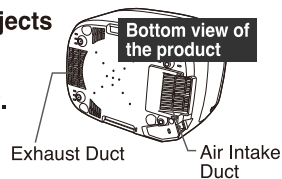
 **Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.**
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.

 **Do not plug or unplug the Power Cord with wet hands.**
Doing so may cause electric shock or injury.

 **Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.**
Doing so may cause short circuit or electric shock.

Do not allow liquid to come in contact with the Plug Receptacle, Power Plug, Power Cord or Appliance Plug.
Doing so may cause short circuit or electric shock.

 **Do not drop metal objects such as pins or wires into the Air Intake Duct or Exhaust Duct.**
Doing so may cause electric shock or malfunction, resulting in injury.



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.

Never open the Outer Lid or move the Rice Cooker during cooking rice, steaming or Self-Cleaning.
Doing so may cause burns.

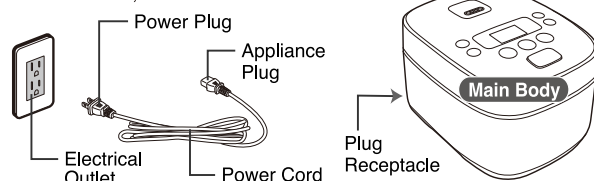
This Rice Cooker is designed for cooking rice, keeping rice warm, and steaming only. Do not use it for anything other than its intended purposes. Always follow the Operating Instructions and never cook the following:


- Foods packaged in plastic bags.
- Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc.


Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.



 **Keep your hands and face away from the Steam Vent.**
Doing so may cause burns or scalding. Take special precautions with children and infants.

 **Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.**
A damaged Power Cord can cause fire or electric shock. **Do not use a power source other than 120V AC.** Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.

Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

 **Insert the Power Plug completely and securely into the electrical outlet.**

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.

A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.

- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is produced from the Rice Cooker or there is a scorching smell.
- Some part of the Rice Cooker is cracked, loose or unstable.
- The fan at the bottom does not work during cooking or Self-Cleaning, etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for inspection and/or repair.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

Continued on the next page

IMPORTANT SAFEGUARDS (cont.)

⚠ CAUTIONS



Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.
Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set and Inner Cooking Pan.



Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.
Doing so may cause malfunction or fire.

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should have a load capacity of 33 lbs./15 kg or more for the 1.0 L model, and 44 lbs./20 kg or more for the 1.8 L model.



Do not touch the Open Button when moving the Rice Cooker.
Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use any cookware other than the provided Inner Cooking Pan or Steaming Tray.

Doing so may cause the Inner Cooking Pan or Steaming Tray to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker where it may come into contact with water or near heat sources.

Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.

Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.

Do not use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown of the Rice Cooker.

Do not use the Rice Cooker on an aluminum sheet or an electric carpet.

The aluminum material may be heated and may cause smoke or fire.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause injury or fire.



Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug connected to an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.



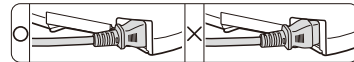
Please allow the Rice Cooker to cool down before cleaning.

Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Appliance Plug into the Main Body securely.
Otherwise, it may cause electric shock, short circuit, smoke or fire.



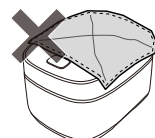
If the Power Cord Assembly is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

Individuals using a medical pacemaker should consult with a physician before using the Rice Cooker.

Using the Rice Cooker may affect a pacemaker.

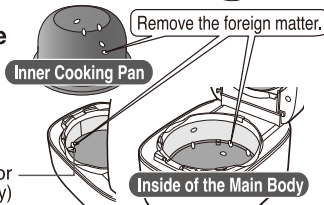
IMPORTANT

Do not cover the Main Body, especially the Steam Vent, with a cloth or other object.
Doing so may cause breakdown.



Do not operate the Rice Cooker if rice or other foreign matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan or the Side Sensor.

Doing so may scorch the rice or otherwise cause imperfect cooking.



Side Sensor
(Front inside of the Main Body)

Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.

Doing so may cause interference with TV, radio, computer, intercom, transceiver, telephone, etc. It may also erase magnetically recorded data (credit card, train pass, audio tape, etc.).

Do not damage, drop or deform the Inner Cooking Pan.
A damaged Inner Cooking Pan may not cook properly.

Do not splash the Rice Cooker with water or place it on top of something wet.

Doing so may cause electric shock or breakdown.

Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.
Doing so may cause the contents to spill.

Do not cook when the Inner Cooking Pan is empty.
Doing so may cause breakdown of the Rice Cooker.

Do not use the Rice Cooker on top of an induction heating cooker.
Doing so may cause breakdown.

Do not use the Rice Cooker in direct sunlight.
Doing so may cause discoloration of the Rice Cooker.

Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.

The steam may cause fire, malfunction, discoloration or deformation of other electrical appliances.

Clean the Rice Cooker and the surrounding area before using it.

This Rice Cooker is equipped with the Air Intake Duct and Exhaust Duct to keep function and performance, but if dust or insects enter the Air Intake Duct or Exhaust Duct, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Intake Duct or Exhaust Duct, there will be a charge for repairs.

This appliance is intended for household use only. This appliance must not be used in the following areas.

- Farmhouses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

PART NAMES AND FUNCTIONS

Steam Vent

- Steam arising from the vent is very hot during cooking rice, steaming or Self-Cleaning. Please exercise care.

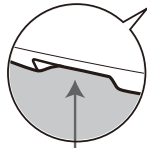
Plug Receptacle

(back of the Main Body)
The Appliance Plug inserts here.



Air Intake Duct

(bottom back of the Main Body)



Handle

(Located at 2 positions: right & left)

Use when carrying the appliance.

About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and Menu settings are saved. The lithium battery will wear out with use. → **pg. 27**

Open Button

Press the Open Button to open the Outer Lid.

HOW TO CLOSE THE OUTER LID

Push down on the Outer Lid until you hear it click shut.

Press down on the center front edge of the Outer Lid.

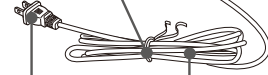
- The Outer Lid may open during cooking rice, steaming, the Keep Warm mode or Self-Cleaning, if it is not closed securely.



Power Cord Assembly

Twist Tie

Appliance Plug



Power Plug

- Please remove the Twist Tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (●, —) in the center of the START/REHEAT and CANCEL/MUTE buttons and the Notification Sounds are provided for individuals with visual impairment.

This Display is an example only, and will not appear in actual use.

Display

- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.
- The display will not function if the Power Plug is unplugged.

MENU button

- Use this button for setting the menu you will be using. → **pg. 9**

MENU

KEEP WARM light

KEEP WARM

KEEP WARM button

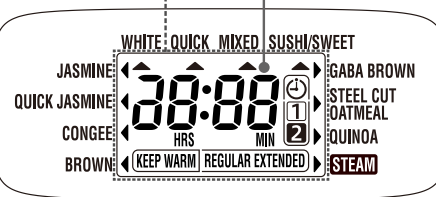
- Use this button to select the Regular mode or Extended mode. → **pg. 13**
- Use this button to restart the Keep Warm mode. → **pg. 14**

CANCEL/MUTE button

- Use this button to cancel the selected setting or function in operation.
- Use this button when changing the Notification Sound. → **pg. 8**

START/REHEAT light

- Use this button to initiate cooking or reheating.



CANCEL

START REHEAT

TIMER

SELF-CLEAN (HOLD)

TIME SETTING

TIMER light

TIMER button
Use when cooking rice using the Timer function. → **pg. 16**

SELF-CLEAN button

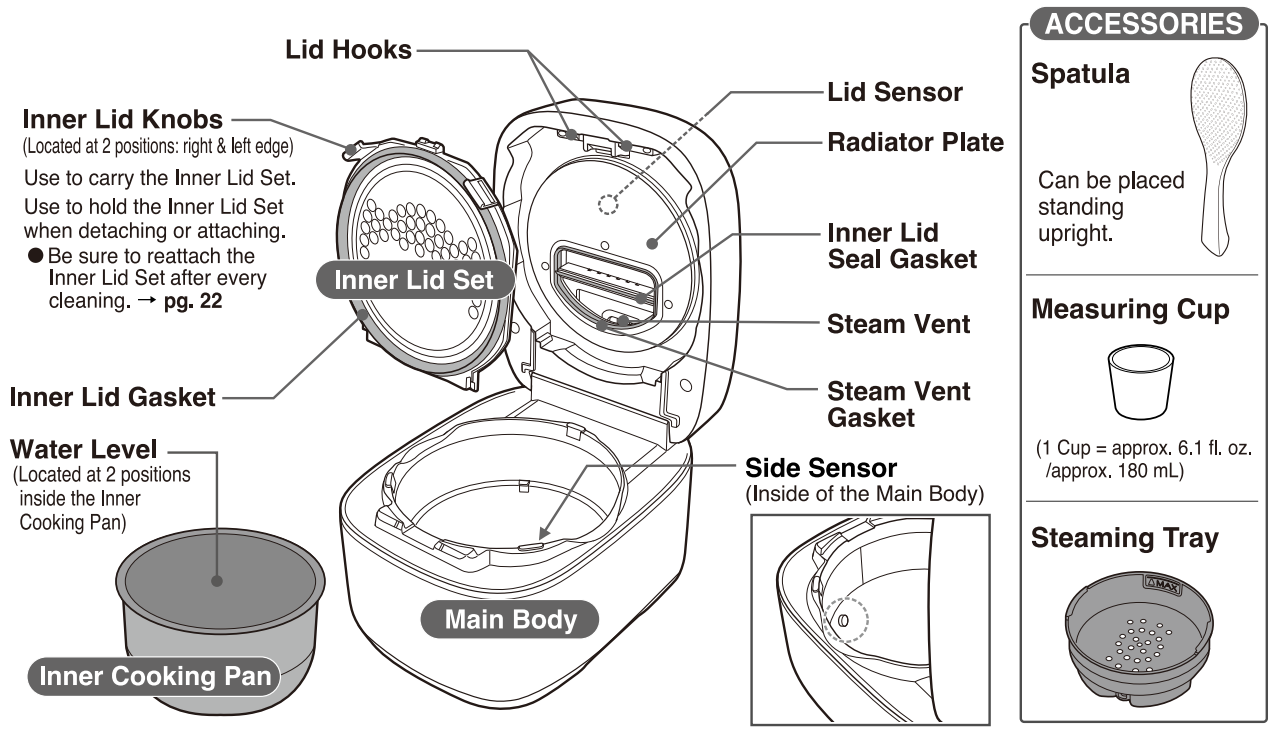
Use this button to perform Self-Cleaning. (Press and hold for 1.5 seconds or longer.) → **pg. 23**

TIME SETTING buttons

- Use these buttons when adjusting the current time. → **pg. 8**
- Use these buttons when setting the scheduled time for TIMER cooking. → **pg. 16**
- Use these buttons to set the time for steaming. → **pg. 17**

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PART NAMES AND FUNCTIONS (cont.)

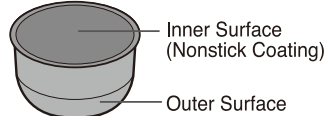


ABOUT THE INNER COOKING PAN

In order to use the Inner Cooking Pan for many years to come, please observe the following.

Inner Surface (Nonstick Coating)

The Nonstick Coating can peel off if damaged. Please take special care to prevent damage and follow these precautions.



<During Preparation>

- ✗
- ✗
- Remove foreign matter (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean rice.
- Do not place a metal strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking is Completed>

- ✗
- ✗
- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving congee, steel cut oatmeal, quinoa, etc.).
- Do not hit with the Spatula or other utensils (when serving, etc.).

<When Cleaning> → pg.21

- Do not place utensils or dishes inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft cleaning implements such as a sponge when cleaning.
- ✗
- ✗
- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.
- ✗
- ✗
- ✗
- ✗
- ✗

The Nonstick Coating may wear out with use.

- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or its sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 28

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.
- Note that firmly pushing the bottom surface of the Inner Cooking Pan against a sink, table, or similar items may damage or transfer the color to such items.

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS RICE

● Measure rice accurately

Be sure to use the Measuring Cup supplied, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

● Clean rice quickly

Prepare a bowl to pool water

- ① **Rinse rice** First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand 2 or 3 times (for 10 seconds or less). Drain the water immediately afterwards. Repeat twice.
- ② **Wash rice** Wash by stirring the rice by hand 30 times (approx. 15 seconds) pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times.
- ③ **Rinse rice** Lastly, pour plenty of water from the bowl and rinse the rice quickly. Repeat twice.



(Complete steps ①–③ within 10 minutes.)

- Use a different method to wash jasmine white rice and steel cut oatmeal if such a method is written on the bag containing the rice or oatmeal. If no washing method is written on the bag, follow the instructions given above.

Warning!

Do not clean the rice or adjust the amount of water using hot water (95°F/35°C or above). Doing so will cause the rice to be cooked improperly.

● Adjust the amount of water accordingly

Be sure to adjust the amount of water on a flat surface. The Water Level Line is a guideline. Adjust the amount of water according to preference, rice type, and crop age.

Type of Rice	New crop	Old crop
Water Adjustment	Reduce water slightly from the normal level	Add a little water to the normal level

- If you add too much water, it may boil over through the Steam Vent.

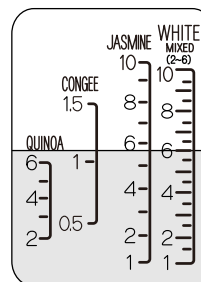
● Do not use strongly alkalized ionic water

Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

● Stir and loosen rice immediately after cooking is completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking is completed. Not loosening the rice may cause it to clump, become too glutinous or scorch.

When Cooking 6 Cups of White Rice



Add water to Water Level Line **6** for **WHITE**.

This illustration shows the Inner Cooking Pan of the 1.8 L model.

TIPS FOR USING THE KEEP WARM MODE

● When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

- If rice is left in the Inner Cooking Pan with the Appliance Plug and/or Power Plug unplugged, or the Keep Warm mode has been canceled, the rice may develop a foul odor or condensed moisture may fall on the rice, making it soggy.

● To prevent rice from becoming dry, wet, developing an odor or turning yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for a long period.
- Keeping rice warm for 12 hours or more in the Regular mode or 24 hours or more in the Extended mode. (This may differ depending on the menu setting.)
- Adding additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping congee, steel cut oatmeal or quinoa warm.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, sweet rice, etc.).
- Keeping foods other than rice warm, for example after steaming.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

● When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.

Gather rice in center



HOW TO SET THE CLOCK

If the clock is inaccurate, set the correct time as shown below.

- The clock is displayed in 24-hour (military) time.

e.g., If the current time is 15:01 but displays 14:56.

- 1 Set the Inner Cooking Pan and plug in the Power Cord.** → See step 4 under “BASIC COOKING STEPS” on pg. 9
- 2 Press the ▲ or ▼ button.**
- 3 Once the time display starts blinking, immediately adjust the clock to the current time.**
 - ▲ : Each press advances the time in 1-minute increments.
 - ▼ : Each press reverses the time in 1-minute increments.
 - Press and hold either button to quickly adjust in 10-minute increments.
- 4 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.**

If the time display still does not show the current time, repeat Step 2 to readjust the time.

- Although the clock display turns off when the Power Plug is disconnected, the current time will reappear when the Power Plug is connected again.
- Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.
- If the clock is inaccurate, cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during cooking (steaming), reheating, Keep Warm mode (Regular/Extended), timer cooking, or Self-Cleaning.

HOW TO CHANGE THE NOTIFICATION SOUND

This product is equipped with a Notification Sound function, which will inform you when the Rice Cooker begins cooking (steaming), when the Timer is set, or when cooking is completed. You can choose the sound type from Melody, Beep or Mute.

Types of Notification Sounds You can choose the Notification Sounds from the following:

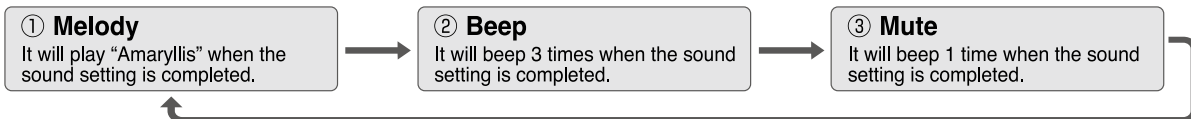
Types of Notification Sounds and their meanings	Melody	Beep	Mute
When	Default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to mute the Notification Sound.
Cooking (steaming) or Self-Cleaning has begun	“Twinkle, Twinkle, Little Star”	a beep	no sound
Timer is set	“Twinkle, Twinkle, Little Star”	a beep	no sound
Cooking (steaming), reheating, or Self-Cleaning is completed	“Amaryllis”	beeps 5 times	no sound

How to Change the Notification Sound

- 1 Set the Inner Cooking Pan and plug in the Power Cord.**
→ See step 4 under “BASIC COOKING STEPS” on pg. 9
- 2 Hold the CANCEL button for more than 3 seconds.**

- You cannot change the Melody Signal at the start of Reheating. (When the Notification Sound function is set to Mute, the Melody Signal does not sound at the start of Reheating.)
- You cannot change the Notification Sound during cooking (steaming), reheating, Keep Warm mode (Regular/Extended), timer cooking, or Self-Cleaning.
- If you find it difficult to change/select the Notification Sound, please start over from Step 1.
- Regardless of the setting, the buzzer indicating an error will sound.

Each time the CANCEL/MUTE button is held for more than 3 seconds, the Notification Sound will change in the following order.



- 3 The setting is completed when the desired Notification Sound is heard.**
 - The selected Notification Sound is stored even if the Power Plug or Appliance Plug is unplugged.

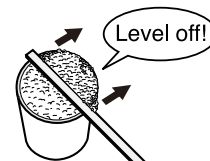
COOKING RICE BASIC COOKING STEPS

Wash the Inner Cooking Pan, Inner Lid Set, Spatula, Measuring Cup, and Steaming Tray before initial use. → pg. 21 - pg. 22

1 Measure the rice with the supplied Measuring Cup.

Overfill the Measuring Cup with rice, then level off.

(approx. 6.1 fl. oz./
approx. 180 mL)



2 Clean the rice and adjust the amount of water.

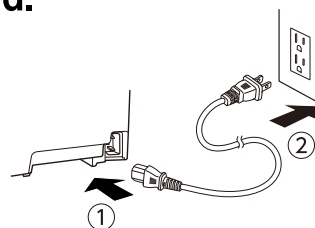
- ① Clean the rice. → See “TIPS FOR COOKING DELICIOUS RICE” on pg. 7
- ② On a flat leveled surface, pour water over the rice in the Inner Cooking Pan, filling to the Water Level Line that matches the number of cups of rice you are cooking and the Menu setting. → pg. 11
- ③ For an accurate measurement, level the surface of the rice.
 - The rice may be cooked immediately after cleaned, as soaking is not required. Soaking the rice will soften the texture of the rice.
 - The Water Level Line serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated Water Level Line.)

3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set. Close the Outer Lid.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, and the Inner Lid Set.

4 Insert plugs.

- ① Insert the Appliance Plug into the Plug Receptacle securely.
 - ② Insert the Power Plug into an electrical outlet.
- The clock will appear when you connect the Plugs.



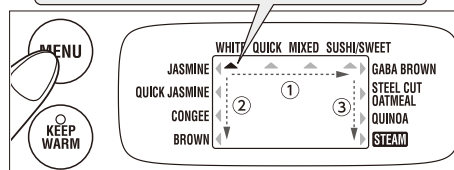
5 Select the desired Menu setting by pressing the MENU button.

- The Menu setting at the time of shipment from the factory is WHITE.

Each time you press the button, the “▲”, “◀”, and “▶” indicators on the Display change in the sequence shown by ①, ②, and ③.

- The WHITE, JASMINE, BROWN, and GABA BROWN menu settings will remain selected until you change the setting.

“▲”, “◀”, and “▶” change in sequence.



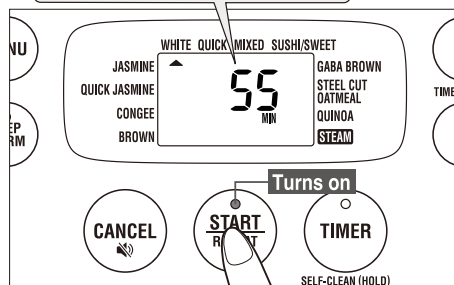
6 Press the START/REHEAT button.

The melody (beep) sounds, and cooking begins. The START/REHEAT light turns on, and the Display shows the estimated time (in minutes) until cooking completion.

- Make sure the Rice Cooker is not in the Keep Warm mode, then press the START/REHEAT button. If the KEEP WARM light is on, the reheating process will start. → pg. 15
- If you want to know the current time during the cooking process, press the ▲ or ▼ button and the Display will switch to the current time.
- The estimated time until cooking completion may differ from the actual time required. The actual time of cooking completion may vary depending on factors such as the room or water temperature, the voltage, or the water measurement.
- The Rice Cooker will make adjustments to the estimated time until cooking completion when it reaches the steaming process. The estimated time until cooking completion may increase or decrease suddenly during this process.

Ex. Display when cooking with the WHITE menu setting

Displays the estimated time (in minutes) until cooking completion.



Continued on the next page

COOKING RICE (cont.)

7 When the melody (beep) to indicate cooking completion sounds, stir and loosen the rice immediately.

When cooking is completed, it will automatically switch to the Keep Warm mode.

→ See “KEEPING RICE WARM” on pg. 13

The KEEP WARM light turns on and the START/REHEAT light turns off.

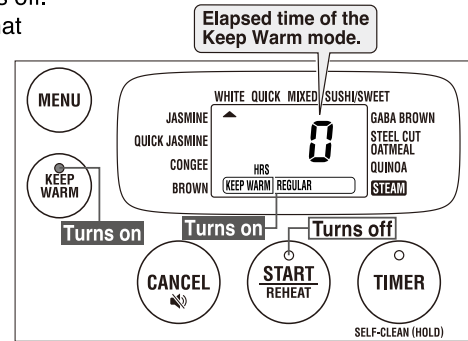
KEEP WARM-REGULAR display turns on, and the length of time that the rice has been kept warm is displayed in hours (HRS).

When it switches to the Keep Warm mode, immediately stir and loosen the rice. By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming soggy, or becoming burnt.

- Be careful not to burn yourself when stirring and loosening rice.
- It is recommended that you divide the rice into 4 equal parts and loosen each 1/4 part separately.

Do not close the Outer Lid with the Spatula inside the Rice Cooker. Doing so may make the Outer Lid difficult to open.

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.



8 After use, remove all the rice from the Inner Cooking Pan, press the button, unplug the Power Plug and the Appliance Plug, and then clean the Rice Cooker.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled down. → pg. 21 - pg. 22
- Please do not handle the Power Plug or Appliance Plug with wet hands. (Doing so may cause short circuit or electric shock.)

Be careful that contents do not boil over

When adjusting the amount of water to the CONGEE, STEEL CUT OATMEAL, or QUINOA Water Level Line, do not cook using the Menu settings other than CONGEE, STEEL CUT OATMEAL, or QUINOA. Using any other Menu setting may cause the contents to boil over.

- The CONGEE, STEEL CUT OATMEAL, and QUINOA menu setting selections will not be saved. When cooking CONGEE, STEEL CUT OATMEAL, or QUINOA, select the corresponding menu setting each time.

IMPORTANT

- When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 45 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

Cooking rice without first cooling the Rice Cooker may lead to a longer cooking time. (Up to approximately 60 minutes.) Also, the estimated time until cooking completion may not be displayed for some time in this situation.

TIPS

- To cool the Main Body and Outer Lid quickly, please try the following:
- Fill the Inner Cooking Pan with cold water and place it in the Main Body.
 - Open the Outer Lid, remove the Inner Lid Set and cool the Radiator Plate.

NOTE

- You can switch the Notification Sounds (melody, beep, mute) that alert you when certain actions occur. → See “HOW TO CHANGE THE NOTIFICATION SOUND” on pg. 8

TIPS FOR COOKING VARIOUS RICE MENUS

*Capacity is measured in the supplied rice Measuring Cup, using uncooked rice.

What you want to cook	Type of rice to use	Menu	Water Level	Cooking Capacity [cups]*	Notes and Advice
White Rice	Short/Medium Grain White Rice	WHITE	WHITE	1.0L:0.5–5.5 1.8L:1–10	<ul style="list-style-type: none"> • Cooks white rice to a regular consistency.
White Rice (Quick)	Short/Medium Grain White Rice	QUICK	WHITE	1.0L:0.5–5.5 1.8L:1–10	<ul style="list-style-type: none"> • Cooks white rice faster. Please note that the rice texture may be slightly harder.
Mixed Rice	Short/Medium Grain White Rice	MIXED	WHITE	1.0L:0.5–4 1.8L:2–6	<ul style="list-style-type: none"> • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. • The recommended amount of ingredients should be 30-50% of the rice weight. • Chop ingredients into small pieces and place on top of the rice without mixing them into the rice.
Sushi Rice	Short/Medium Grain White Rice	SUSHI/ SWEET	SUSHI	1.0L:0.5–5.5 1.8L:1–10	<ul style="list-style-type: none"> • Cooks rice for use with sushi. Please note that the rice texture may be slightly harder.
Sweet Rice	Sweet Rice Only or Sweet Rice + Short/Medium Grain White Rice	SUSHI/ SWEET	SWEET (When cooking sweet rice mixed with white rice, use slightly above the water level for SWEET)	1.0L:1–4 1.8L:2–6	<ul style="list-style-type: none"> • Cooks sweet rice only or together with white rice. • Wash rice and drain it in a strainer for approximately 30 minutes. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. • Place ingredients on top of the rice after adjusting the water. <p><When cooking SWEET RICE COOKED WITH ADZUKI BEANS> Boil azuki beans, separate them from the broth, and cool to room temperature before placing in the appliance. Use broth from the beans in place of water to achieve the desired consistency.</p>
Jasmine White Rice	Jasmine White Rice	JASMINE	JASMINE	1.0L:0.5–5.5 1.8L:1–10	<ul style="list-style-type: none"> • Cooks jasmine white rice. • Depending on the rice brand, it may be slightly harder than normal.
Jasmine White Rice (Quick)	Jasmine White Rice	QUICK JASMINE	JASMINE	1.0L:0.5–5.5 1.8L:1–10	<ul style="list-style-type: none"> • Cooks jasmine white rice faster. Please note that the rice texture may be slightly harder.
Congee	Jasmine White Rice	CONGEE	CONGEE	1.0L:0.5–1 1.8L:0.5–1.5	<ul style="list-style-type: none"> • The recommended amount of ingredients should be 30-50% of the rice weight. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. • Ingredients that do not cook easily should not be used in large amounts. • Boil green leafy vegetables separately and add them after the rice congee has finished cooking. • Neither brown rice nor rice mixed with other grains can be used to make congee.
Brown Rice	Short/Medium Grain Brown Rice	BROWN	BROWN	1.0L:1–4 1.8L:2–8	<ul style="list-style-type: none"> • Cooks brown rice. • If white rice or rinse-free rice is mixed with brown rice, it may boil over or imperfect cooking may occur. Therefore, a mixture like this is not recommended.
GABA Brown Rice	Short/Medium Grain Brown Rice	GABA BROWN	BROWN	1.0L:1–4 1.8L:2–8	<ul style="list-style-type: none"> • This setting yields rice that is softer than the BROWN menu setting by keeping the temperature in the Inner Cooking Pan at approx. 104°F (approx. 40°C) for approx. 2 hours before cooking the rice. (It takes longer to cook rice with this setting. → pg. 12)
Steel Cut Oatmeal	Steel Cut Oatmeal	STEEL CUT OATMEAL	STEEL CUT OATMEAL	1.0L:0.5–2.5 1.8L:1–3	<ul style="list-style-type: none"> • Cooks steel cut oatmeal. • Adjust the amount of water according to your preference. For firmer oats → Use less water. For softer oats → Use more water.
Quinoa	Quinoa	QUINOA	QUINOA	1.0L:1–4 1.8L:2–6	<ul style="list-style-type: none"> • Cooks quinoa. • Adjust the amount of water according to your preference. For firmer quinoa → Use less water. For softer quinoa → Use more water.

Continued on the next page

TIPS FOR COOKING VARIOUS RICE MENUS (cont.)

ESTIMATED COOKING TIME

	1.0 L model	1.8 L model
WHITE	Approx. 52 minutes – 59 minutes	Approx. 54 minutes – 60 minutes
QUICK	Approx. 25 minutes – 34 minutes	Approx. 29 minutes – 44 minutes
MIXED	Approx. 63 minutes – 70 minutes	Approx. 63 minutes – 70 minutes
SUSHI	Approx. 53 minutes – 59 minutes	Approx. 53 minutes – 59 minutes
SWEET	Approx. 51 minutes – 57 minutes	Approx. 51 minutes – 57 minutes
JASMINE	Approx. 52 minutes – 59 minutes	Approx. 57 minutes – 63 minutes
QUICK JASMINE	Approx. 28 minutes – 38 minutes	Approx. 32 minutes – 47 minutes
CONGEE	Approx. 83 minutes – 90 minutes	Approx. 83 minutes – 91 minutes
BROWN	Approx. 84 minutes – 90 minutes	Approx. 84 minutes – 94 minutes
GABA BROWN	Approx. 181 minutes – 192 minutes	Approx. 189 minutes – 198 minutes
STEEL CUT OATMEAL	Approx. 59 minutes – 66 minutes	Approx. 60 minutes – 66 minutes
QUINOA	Approx. 38 minutes – 44 minutes	Approx. 38 minutes – 44 minutes

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The above estimated times are measured from the start of cooking until before Keep Warm turns on. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- The MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

ACTIVATED BROWN RICE (GABA BROWN)

- This Rice Cooker has two settings for cooking brown rice. The GABA BROWN setting on the menu activates brown rice for increased nutritional value.

GABA BROWN SETTING

When GABA BROWN is selected on the menu, the Rice Cooker will begin activating the brown rice, after which it will start cooking automatically. During the brown rice activation process, the temperature in the Inner Cooking Pan is kept at approx. 104°F (approx. 40°C) for approx. 2 hours, so it takes longer to complete.

→ See “ESTIMATED COOKING TIME”.

By activating brown rice, GABA (gamma-aminobutyric acid), a naturally occurring nutrient in brown rice, increases to about 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, making it easier to eat.

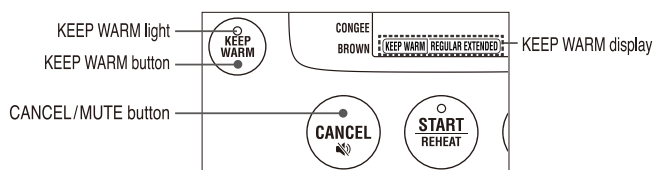
*What is GABA?

GABA (gamma-aminobutyric acid) is a type of amino acid said to lower blood pressure and relieve stress.

KEEPING RICE WARM REGULAR MODE / EXTENDED MODE

You can choose the Regular mode or Extended mode.

- To cancel the Keep Warm mode, press the CANCEL/MUTE button.



REGULAR MODE

- This keeps rice warm at a slightly higher temperature.
- The rice develops odors less easily.

When cooking is completed, the Rice Cooker automatically switches to the Regular mode and the KEEP WARM light and KEEP WARM-REGULAR display turn on.



EXTENDED MODE

- Use this function when keeping rice warm for a longer period of time.
- This keeps rice warm at a slightly lower temperature.
- Drying and yellowing of rice will be reduced.

This function can be activated during the Regular mode.

1 Check to make sure the KEEP WARM-REGULAR display is on.



2 Press the button. The KEEP WARM-EXTENDED display will turn on.



- The Extended mode is not available in the following cases:

- If 12 hours of the Regular mode has already elapsed.
- If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, or power failure.
- If 24 hours has elapsed from cooking completion, the Rice Cooker returns to the Regular mode.

How to change from the Extended mode to the Regular mode.

The setting will return to the Regular mode and the KEEP WARM-REGULAR display will turn on.

Press the button.



- When it returns to the Regular mode, the fan will start to adjust the temperature.

ABOUT KEEP WARM TIMES

Menu	KEEP WARM	REGULAR	EXTENDED
WHITE • QUICK • SUSHI • JASMINE • QUICK JASMINE		Up to 12 hours	Up to 24 hours
MIXED • CONGEE* ¹ • STEEL CUT OATMEAL* ¹ • QUINOA		X	—
SWEET* ²		X	
BROWN • GABA BROWN		Up to 12 hours	—

- Be sure to observe the length of time for which rice can be kept warm as shown in the table at left.
- You cannot select the Extended mode for the menus marked with a “—”. The Regular mode is automatically selected.
- After cooking, all menus default to the Keep Warm mode. However, do not use the Keep Warm mode for the menus with an “X” in the table at left. Doing so can cause spoilage and foul odors.
- For each menu setting, after the time listed in the table at left has elapsed, the number will begin to blink as a warning. Consume the rice as soon as possible.
- For the menus with an “X” in the table at left, the number will begin blinking at 0 hours. Do not use the Keep Warm mode for these menus.



*1 CONGEE and STEEL CUT OATMEAL will become thick as time passes, so turn off the Keep Warm mode after cooking is finished and consume these foods as soon as possible.

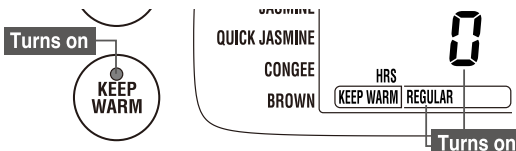
*2 Since sweet rice is cooked using the SUSHI/SWEET menu setting (see pg. 11), the number on the display will not begin blinking at 0 hours. However, do not keep this kind of rice warm.

KEEPING RICE WARM (cont.)

HOW TO KEEP RICE WARM AGAIN

When you want to keep rice warm after canceling the Keep Warm mode.

Press the  button. The KEEP WARM light turns on, and the elapsed time display returns to "0 HRS".



- If the temperatures of the rice and the Inner Cooking Pan are low, do not use the Keep Warm mode again. Trying to keep contents warm again when the rice and Inner Cooking Pan temperatures are low will cause "0 (HRS)" to blink.





When you are concerned about the odor

- Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or the usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on **pg. 22** and then using the Regular mode should be effective. It can be even more effective to increase the warming temperature, as described on **pg. 28**, "HOW TO CHANGE THE KEEP WARM TEMPERATURE".

IMPORTANT

- When keeping rice in the Inner Cooking Pan for later consumption, you must use the Regular mode or Extended mode.

NOTE

- If you want to know the current time during the Keep Warm mode (Regular/Extended), press the  or  button and the Display will switch. Press the  or  button again to return to the display for the Keep Warm elapsed time.

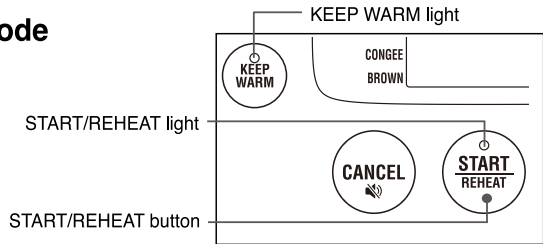
If you do not return the display to the Keep Warm elapsed time, the next time you cook rice, the Keep Warm elapsed time will not be displayed. If the Keep Warm elapsed time display is blinking, you cannot switch.

- The Keep Warm mode cannot be used with the STEAM menu setting.

REHEATING RICE

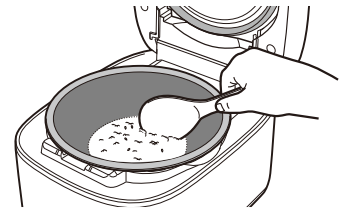
You can use this function during the Keep Warm mode (Regular/Extended).

- This Reheat function is for reheating the rice during the Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended mode, the Reheat function will reheat the rice to the best serving temperature.
- You can reheat the rice only when the KEEP WARM light is on.




1 Loosen and level the surface of the rice that is being kept warm.

- Be sure to loosen the rice to keep it from scorching or hardening.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 5.5 oz./approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening the rice.



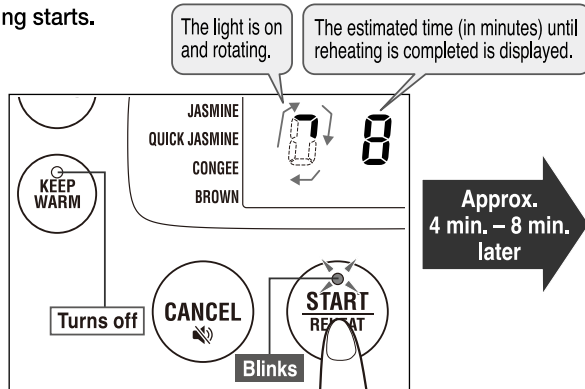
2 Make sure that the KEEP WARM light is on, and press the button.

Turns on  If you press the START/REHEAT button when the KEEP WARM light is off, the cooking process will start.

A melody sounds, and reheating starts.

The KEEP WARM light turns off, the START/REHEAT light blinks, and the display looks like the illustration at right.

Standard times required for reheating
Approx. 4 min. – 8 min.



Approx. 4 min. – 8 min. later

The melody (beep) sounds and reheating is finished.
The START/REHEAT light turns off, the KEEP WARM light turns on, and the Rice Cooker switches to the Regular mode.

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening the rice.

Do not reheat for the following cases

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is above Water Level Line 3 (for 1.0 L model) or 6 (for 1.8 L model) for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

To cancel the Reheat mode and return to the Keep Warm mode

Press the  button.

The START/REHEAT light turns off, the KEEP WARM light turns on, and the Rice Cooker switches to the Regular mode.

To cancel the Reheat mode and the Keep Warm mode

Press the  button.

The START/REHEAT light turns off, and the current time display returns.

USING THE TIMER TO COOK RICE

TIMER COOKING

- This function sets the Rice Cooker to automatically finish cooking by a specific time. (This function does not require the user to calculate and set the time period between the current time and the end of cooking.)
- Once set, the timer settings are stored in "Timer 1" or "Timer 2". The initial settings are 6:00 for "Timer 1", 18:00 for "Timer 2". The clock is displayed in 24-hour (military) time.
- Set the clock to the current time before using the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → pg. 8
- If you set the Timer shorter than the Lengths Needed for the Timer Setting (see the below table), a beep will sound, the Rice Cooker will start cooking immediately, and the estimated time until cooking completion will be displayed.
- For pre-cooking preparations, see steps 1 through 4 under "BASIC COOKING STEPS" on pg. 9.

1 Press the button to select the desired Menu setting.

- The Timer function is not available for the QUICK, MIXED, QUICK JASMINE, and STEAM menu settings.
- Do not use the Timer function for SWEET.

2 Press the button to select "Timer 1" (or "Timer 2").

- The preset time for "Timer 1" and the START/REHEAT light will blink.
- Press the button again and the preset time for "Timer 2" will appear.

3 Press the or button to set a specific time to finish cooking.

- Press and hold the button to quickly adjust the time in 10-minute increments.

 : Each press advances the time in 10-minute increments.  : Each press reverses the time in 10-minute increments.

- You do not need to set the time again when using the same settings.

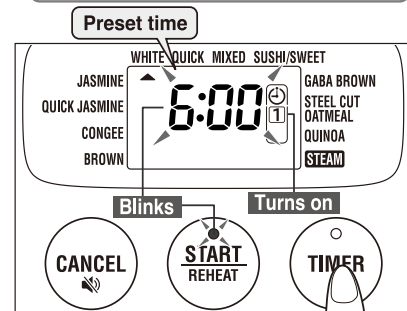
4 Press the button.

The melody (beep) sounds and the Timer setting is completed.

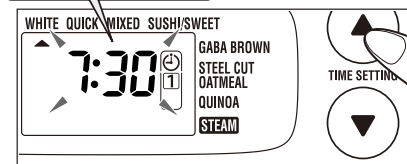
The START/REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

- The START/REHEAT button must be pressed to set the TIMER.
- Cooking will be completed at the specified time. → See step 7 under "BASIC COOKING STEPS" on pg. 10
- To cancel the Timer setting while using the Timer function, press the CANCEL/MUTE button.

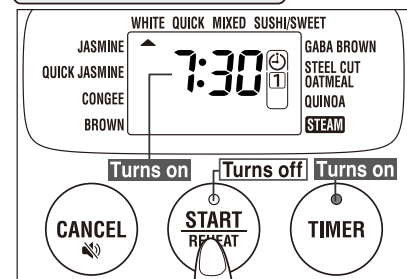
Ex. When setting Timer 1 to "7:30".
(Cooking with the WHITE menu setting)



The time you wish to complete cooking.



TIMER setting is completed.



Lengths Needed for the Timer Setting



- Do not set the Timer for 13 hours or more. Furthermore, do not set the Timer for 8 hours or more when the water temperature is high, such as during summer. (This will prevent spoilage caused by rice being soaked for longer than required.)

	1.0 L model	1.8 L model		1.0 L model	1.8 L model
WHITE	1 hour 10 min. –	1 hour 10 min. –	BROWN	1 hour 40 min. –	1 hour 45 min. –
SUSHI	1 hour 10 min. –	1 hour 10 min. –	GABA BROWN	3 hours 20 min. –	3 hours 30 min. –
JASMINE	1 hour 10 min. –	1 hour 15 min. –	STEEL CUT OATMEAL	1 hour 15 min. –	1 hour 15 min. –
CONGEE	1 hour 40 min. –	1 hour 40 min. –	QUINOA	55 min. –	55 min. –

IMPORTANT

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.

NOTE

- The estimated time until cooking completion will not be displayed when the Timer is set.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or cause the bran to collect at the bottom and scorch.
- Cooking may not be completed at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- If you want to know the current time while using the Timer function, press the  or  button and the Display will switch only while the button is pressed.

HOW TO USE THE STEAM FUNCTION

1 Add water to the Inner Cooking Pan.

18 fl. oz./540 mL (3 cups with the supplied Measuring Cup) for the 1.0 L model
24 fl. oz./720 mL (4 cups with the supplied Measuring Cup) for the 1.8 L model

2 Place the Inner Cooking Pan into the Main Body and place the Steaming Tray.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, and the Inner Lid Set.

- Please make sure to place the Steaming Tray straight.

3 Place food in the Steaming Tray from step 2, attach the Inner Lid Set, close the Outer Lid.



- Place food in the Steaming Tray evenly. The Steaming Tray may become slant if the food is heavier on one side.
- Ensure that the height does not exceed the MAX line on the Steaming Tray when the food is added.



4 Plug in the Power Cord.

→ See step 4 under “BASIC COOKING STEPS” on pg. 9

5 Select the STEAM menu setting by pressing the button.

- The default cooking time will appear in the Display. You can make the cooking time longer or shorter by using the  or  buttons.
- See pg. 18 “ESTIMATED STEAMING TIME.”

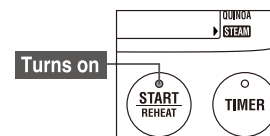
Model	Default Cooking Time	Cooking Time Range
1.0 L model	40 minutes	1 minute – 1 hour
1.8 L model		

*The cooking time includes the time it takes to boil the water.

6 Press the button.

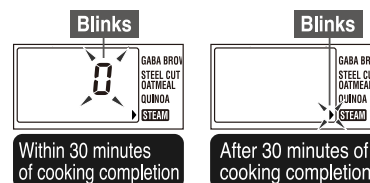
The melody (beep) sounds and steaming will start. The START/REHEAT light turns on, and the Display shows the estimated time until steaming completion.

- Press the  or  button to check the current time during cooking.



7 When the melody (beep) to indicate cooking completion sounds, press the button, open the Outer Lid, and remove the food from the Steaming Tray.

- Remove the food from the Steaming Tray immediately after cooking completion, or the food may become wet or soggy. The Keep Warm function does not operate in this mode.
- Be careful when opening the Outer Lid and removing the steamed dish and Steaming Tray, as the steam and the inside of the Main Body are very hot.
- Always press the CANCEL/MUTE button when cooking is completed. The Rice Cooker will beep every 30 minutes as a reminder to remove the food if the CANCEL/MUTE button is not pressed.
- If the food needs more steaming, restart the process from Step 5 to steam a little longer.
- If smells of food remain inside the Inner Cooking Pan, clean the Inner Cooking Pan thoroughly and perform “SELF-CLEANING” on pg. 23
- The Steaming Tray may become colored from the ingredients (especially carrots and leafy vegetables), but it will not affect cooking performance. Wash the Steaming Tray immediately after every use as stains will become difficult to remove if they dry out.



NOTE

- Clean food scum from ingredients such as chicken or fish after cooking.
- Place steamed vegetables in ice water immediately after cooking and then drain them to preserve their bright colors.

Continued on the next page

HOW TO USE THE STEAM FUNCTION (cont.)

ESTIMATED STEAMING TIME

Ingredients	Amount	Time	Tips for Steaming
Carrot	1, about 7 oz./200 g	20 min.	Cut into bite-size pieces
Broccoli	½, about 7 oz./200 g	15 min.	Cut into bite-size pieces
Spinach	About 3-½ oz./100 g	15 min.	Cut into bite-size pieces
Pumpkin	¼, about 9 oz./250 g	20 min.	Cut into bite-size pieces
Potato	3, about 16 oz./450 g	40 min.	Cut into bite-size pieces
Sweet potato	1, about 10-½ oz./300 g	35 min.	Cut into bite-size pieces
Corn	1, about 7 oz./200 g	30 min.	Cut into bite-size pieces
Chicken	1 fillet, about 10-½ oz./300 g	30 min.	Make cuts on the bottom side (that touches the Steaming Tray)
Fish (white fish, salmon, etc.)	Cut into fillets, about 5 oz./150 g	25 min.	Slice into less than 1 inch/2 cm thickness and wrap in aluminum foil
Prawn	15, about 5 oz./150 g	20 min.	Steam with the shells on
Scallop	About 5 oz./150 g	20 min.	Remove from shell (It is recommended to line the Steaming Tray with Chinese cabbage or cabbage to prevent the scallops from sticking)
Refrigerated meat dumplings, pot stickers (gyoza), meat buns (xiaolongbao)	About 7 oz./200 g	15 min.	Leave appropriate space between food items
Frozen meat dumplings, pot stickers (gyoza), meat buns (xiaolongbao)	About 7 oz./200 g	20 min.	Leave appropriate space between food items

NOTE

Do not cook the following types of foods in the Rice Cooker:

- Thick foods such as curry and stews.
- Foods that may bubble over such as those using baking soda.
- Foods that expand after cooking such as processed seafood products and beans.
- Foods with large amounts of oil.
- Foods packaged in plastic bags.

When cooking...

- Do not use paper towels or other lids to cover the food.
- Remove any foreign matter from the outer surface of the Inner Cooking Pan, the inside of the Main Body. → **pg. 21 - pg. 22**
- When using aluminum foil or cooking sheet, do not completely cover the holes on the Steaming Tray, or allow it to extend outside the Steaming Tray. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room and water temperature, voltage, water measurement, size, amount and temperature of the food or other factors.
- If the food is undercooked, repeat the steam process to cook further by going back to step **5** after completing step **7**.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent it from boiling dry.
- Steaming fish and meat for an extended time makes them tough. If they do not cook through, try slicing them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odors.

After cooking...

- Be careful when removing the food as the inside of the Main Body, the Steaming Tray, and the food are extremely hot and can cause burns upon cooking completion.
- Oil and scum may soil the Inner Lid Set and the inside of the Outer Lid, especially when steaming meats. Always wash the Inner Lid Set, Inner Cooking Pan and Steaming Tray after each use, and wipe the Inner Lid Gasket and the inside of the Outer Lid after each use to prevent odors or spoiling.
- Hot condensation may fall from the Inner Lid Set when the Outer Lid is opened and cause burns. Please exercise caution.

RECIPES

The measurements used in these recipes

■ 1 Tablespoon = 0.5 fl. oz. (15 mL)

■ 1 teaspoon = 0.2 fl. oz. (5 mL)

■ Measure the rice with the supplied Measuring Cup. (1 Cup = approx. 6.1 fl. oz./approx. 180 mL)

HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

Ingredients (4-5 servings)

3 cups Rice

Mixed vinegar

4 Tbsp. Rice vinegar

1 Tbsp. Sugar

1 1/2 tsp. Salt

Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)

Japanese pickles (e.g. pickled radish)

Avocado and ham

Natto (fermented soybean) and green onions

Bacon and asparagus

Salmon roe, sea eel and rolled egg

Carrots, cucumbers and celery

Seaweed, *wasabi* (horse radish), soy sauce and pickled red ginger to taste



How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level line **3** for SUSHI.
- 2 Press the MENU button, select SUSHI and press the START/REHEAT button to start cooking.
- 3 When cooking is completed, place the rice into a separate container (wiped with a clean wet cloth). Pour the mixed

vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a lettuce leaf to wrap your hand-rolled sushi.

CONGEE

Menu Setting: **CONGEE**

1.0 L model ingredients (4-5 servings)

0.5 cup Jasmine white rice

2 cans (29 oz. (822 g)) Chicken Broth (33% reduced salt; 14.5 oz./can)

1 tsp. Sesame oil

1/2 Tbsp. Shaoxing wine (Chinese rice wine)

Ginger (julienne cut) as needed

1 piece (8 g) Dried scallop meat

Salt as needed

White pepper as needed

Green onion (chopped into small pieces) to taste

1.8 L model ingredients (8-10 servings)

1 cup Jasmine white rice

4 cans (58 oz. (1644 g)) Chicken Broth (33% reduced salt; 14.5 oz./can)

2 tsp. Sesame oil

1 Tbsp. Shaoxing wine (Chinese rice wine)

Ginger (julienne cut) as needed

2 pieces (16 g) Dried scallop meat

Salt as needed

White pepper as needed

Green onion (chopped into small pieces) to taste



How to cook

- 1 Clean the jasmine white rice, add the chicken broth, pour water to **0.5** (for the 1.0 L model) or **1** (for the 1.8 L model) for CONGEE, and then mix well from the bottom of the Inner Cooking Pan.

- 2 Place "A" on top of the ingredients from Step 1 and level the surface.

- Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.

- 3 Press the MENU button, select CONGEE, and then press the START/REHEAT button to start cooking.

- 4 When cooking is completed, season with salt and white pepper.

- 5 Serve in bowls and garnish with green onions as desired.

Continued on the next page

RECIPES (cont.)

CARROT CAKE STEEL CUT OATMEAL

Menu Setting: **STEEL CUT OATMEAL**

Ingredients (2-4 servings)

- 2 cups Steel cut oatmeal
- * Use the supplied Measuring Cup.
- 1/4 tsp. Salt
- A** 1 1/2 tsp. Pumpkin pie spice (or cinnamon powder)
- 9 fl. oz. Coconut milk (canned) mixed well if hardened
- 1/3 cup Honey
- 1 tsp. Vanilla essence
- B** 1 cup (95 g) Carrot shredded
- 2 Tbsp. Dry pineapple finely chopped
- 2 Tbsp. Walnuts chopped
- 1/4 tsp. Pumpkin pie spice (or cinnamon powder)
- Dry apricot (cut into cubes) to taste
- Dry pineapple (cut into cubes) to taste
- Sliced almonds (baked lightly) to taste
- Coconut flakes (baked lightly) to taste
- Cinnamon sticks to garnish



How to cook

- 1 Put "A" into the Inner Cooking Pan, fill with water to water level line 2 for STEEL CUT OATMEAL, and then mix well from the bottom of the Inner Cooking Pan.
- 2 Place "B" on Step 1 and level the surface.
 - Do not mix the ingredients with the steel cut oatmeal. Changing the amounts of steel cut oatmeal and ingredients may cause imperfect cooking.

- 3 Press the MENU button to select STEEL CUT OATMEAL.
- 4 Press the START/REHEAT button.
- 5 When cooking is completed, mix well, and then serve. Coat evenly with pumpkin pie spice; sprinkle dry apricot, dry pineapple, sliced almonds, and coconut flakes to taste; and then garnish with cinnamon sticks.

BLACK BEANS AND SWEET CORN QUINOA

Menu Setting: **QUINOA**

Ingredients (2-4 servings)

- 2 cups Quinoa
- * Use the supplied Measuring Cup.
- A** 1 Tbsp. Olive oil
- 1 Tbsp. Chili powder
- 1/2 tsp. Salt
- 1/2 tsp. Black pepper
- 1 tsp. Garlic powder
- 1 tsp. Cumin powder
- 9 fl. oz. Vegetable broth (to water level line 2)
- B** 2/3 (73 g) Medium-sized onion finely chopped
- 1/4 (30 g) Medium-sized red paprika finely chopped
- 1/2 (20 g) Medium-sized celery finely chopped
- 1 cup (160 g) Drained sweet corn (kernels; canned; net weight)
- 1 cup (168 g) Washed and drained black beans (canned)
- 2 tsp. Jalapeño finely chopped
- C** 1 (123 g) Medium-sized tomato chopped into small pieces
- 2/3 cup (18 g) Cilantro roughly chopped
- 1 1/2 Tbsp. Lime juice
- Salt as needed



How to cook

- 1 Wash the quinoa, and then drain it in a fine strainer or something similar.
- 2 Mix the ingredients in "A" into Step 1, then put in the Inner Cooking Pan. Fill with vegetable broth to water level line 2 for QUINOA and mix well from the bottom of the Inner Cooking Pan.

- 3 Place "B" on Step 2 and level the surface.
 - Do not mix the ingredients with the quinoa. Changing the amounts of quinoa and ingredients may cause imperfect cooking.
- 4 Press the MENU button to select QUINOA.
- 5 Press the START/REHEAT button.
- 6 When cooking is completed, add "C", mix well, and then serve.

CLEANING AND MAINTENANCE

- Clean the Rice Cooker thoroughly after every use.

IMPORTANT

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down before cleaning.
- Do not use such items as thinner, abrasive cleaners, bleach, alcohol disinfectant, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set correctly.



- Any other servicing should be performed by an authorized service representative.

THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

- If using a chemically treated cleaning cloth, do not exert excessive pressure when wiping or expose the appliance to the cloth for an extended period of time. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

Steam Vent → pg. 22

Control Panel

Wipe with a dry soft cloth.

Plug Receptacle
(back of the Main Body)

Wipe with a dry soft cloth.

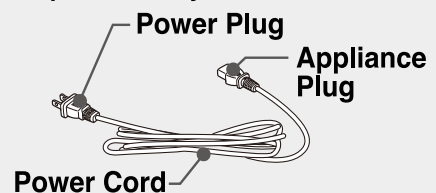


Open Button

If the Open Button becomes clogged with rice or other matter, remove with a bamboo skewer.

- Otherwise the Outer Lid may not open.

Wipe with a dry soft cloth.

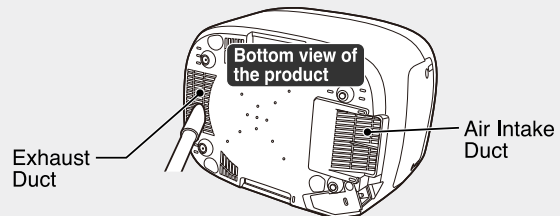


Exhaust Duct (bottom front of the Main Body)

Air Intake Duct (bottom back of the Main Body)

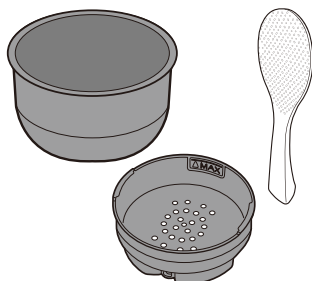
Clean using a vacuum cleaner (once a month).

- If you use the Rice Cooker while there is dust or other matter stuck to the Air Intake Duct or Exhaust Duct, the internal temperature may become abnormally high, resulting in breakdown.



Inner Cooking Pan (→ pg. 6)/Spatula/Steaming Tray

Wash using a neutral kitchen detergent and a soft sponge.



The Nonstick Coating on the inner surface of the Inner Cooking Pan can peel off if damaged, so follow the precautions listed below.

- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.
- When dry rice or other food has stuck to the Inner Cooking Pan or Spatula, soak it in water until the food softens, and then wash this item off with a soft sponge or something similar.

Measuring Cup

Wash using a soft sponge.



- To wash thoroughly, use a neutral kitchen detergent.

Continued on the next page

CLEANING AND MAINTENANCE (cont.)

THE INTERIOR

Lid Hooks

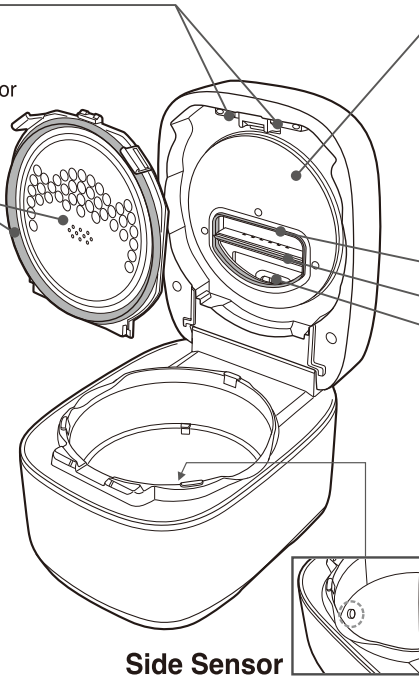
Remove rice or other matter with a bamboo skewer.

- The Outer Lid may not close completely, or the Outer Lid may not open.

Inner Lid Set Inner Lid Gasket

Rinse in hot or cold water, wash using a soft sponge, and dry thoroughly.

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may become imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use. If left dirty or wet, the color may change to brown or rust may form. If the Inner Lid Set is excessively dirty, moisten a soft cloth with vinegar diluted to about 10%, wipe away the dirt, and rinse clean.



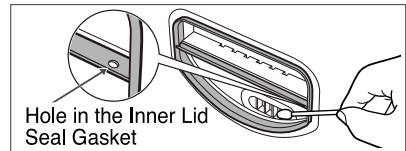
Inside of Outer Lid

Hold the Outer Lid securely and wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

- Leaving rice, other matter or moisture on the surface may cause the Outer Lid to rust or discolor.

Steam Vent Gasket Inner Lid Seal Gasket Steam Vent

Wipe off any rice or residue on the inside using a well-wrung soft cloth. If small parts are particularly dirty, use a cotton swab or other means to remove the dirt.



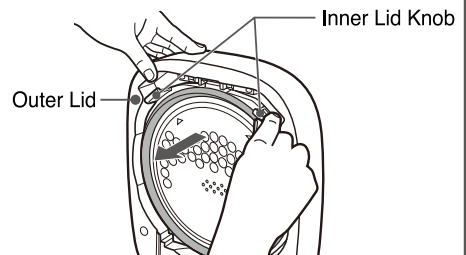
- Verify that the hole in the Inner Lid Seal Gasket is not blocked by foreign matter.
- The Steam Vent Gasket and Inner Lid Seal Gasket cannot be removed.

Side Sensor
Wipe with a well-wrung soft cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick.

HOW TO DETACH AND ATTACH THE INNER LID SET

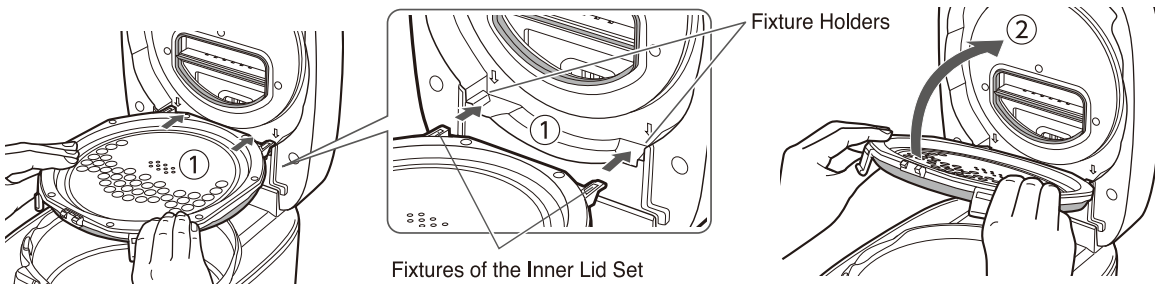
HOW TO DETACH

Hold the Outer Lid by a hand, and pull the Inner Lid Knob forward to detach.



HOW TO ATTACH

- ① Line up the Inner Lid Set Fixtures (2 positions) with the arrows on the Outer Lid Fixture Holders, and then insert the Fixtures.
- ② With the Fixtures inserted, press the top of the Inner Lid Set into the Outer Lid until you hear a click.



CLEANING AND MAINTENANCE (cont.)

SELF-CLEANING

Performing Self-Cleaning using the method described below can reduce odors.
 ● However, some odors cannot be completely eliminated.

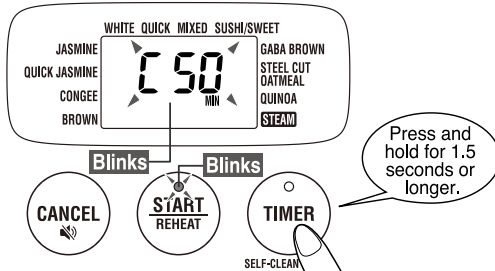
1 Plug in the Power Cord.
 →See step 4 under “BASIC COOKING STEPS” on pg. 9

2 Put water in the Inner Cooking Pan and close the Outer Lid.

1.0 L model	Add water to the white rice Water Level Line “1”
1.8 L model	Add water to the white rice Water Level Line “2”

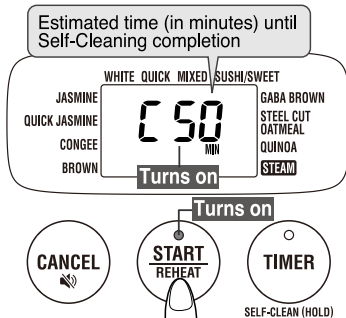
3 Press and hold the  button (1.5 seconds or longer).

The Display changes to the Self-Cleaning display.





4 Press the  button.

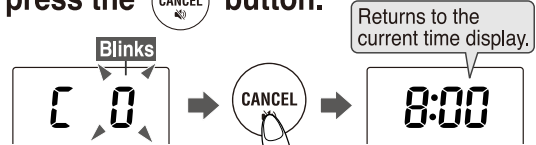
A melody (beep) sounds, and Self-Cleaning begins. The estimated time (in minutes) until Self-Cleaning completion appears on the Display.



Estimated Self-Cleaning time	Approx. 50 minutes
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- The above estimated time is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The estimated time until Self-Cleaning completion may differ from the actual time required. The actual time required for Self-Cleaning may vary depending on factors such as the room or water temperature, the voltage, and the amount of water.
- The Rice Cooker will make adjustments to the estimated time until Self-Cleaning completion, and the estimated time until Self-Cleaning completion may increase or decrease suddenly during this process.
- If you want to know the current time, press the  or  button and the Display will switch.

5 When a melody (beep) sounds and the Display changes to a blinking “0,” press the  button.



- If the CANCEL/MUTE button is not pressed, the Rice Cooker will beep every 30 minutes as a reminder.

6 Wait for the Main Body to cool before cleaning the Rice Cooker.

The inside will be hot. Be sure to dispose of the hot water after the Main Body has cooled down, and then clean the Rice Cooker.

- Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

To cancel Self-Cleaning before it is completed...

Press the CANCEL/MUTE button.

The START/REHEAT light turns off, and the current time display returns.

If you still notice an odor even after Self-Cleaning...

- Perform Self-Cleaning again. When performing Self-Cleaning multiple times in succession, put new water in the Inner Cooking Pan and allow the Rice Cooker to cool with the Outer Lid open for at least 45 minutes before starting. Performing Self-Cleaning without first allowing the Rice Cooker to cool may lead to an error or a longer cleaning time (up to approximately 60 minutes). Also, the estimated time until Self-Cleaning completion may not be displayed for some time in this situation.
- Performing Self-Cleaning will reduce odors; however, some odors cannot be completely eliminated.

IMPORTANT

- Do not perform Self-Cleaning when there is no water in the Inner Cooking Pan.
- Never put any substance other than water (such as detergent) in the Inner Cooking Pan.
- When performing Self-Cleaning, do not add more than the prescribed amount of water (white rice Water Level Line “1” for the 1.0 L model, or white rice Water Level Line “2” for the 1.8 L model). (Adding too much water may prevent Self-Cleaning from working properly.)
- Steam will be forced out of the Steam Vent during Self-Cleaning. Be careful to avoid getting burned.
- After Self-Cleaning, if the Outer Lid is opened while the inside is still hot, a large amount of hot steam will come out. Be careful to avoid getting burned.

TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	Possible Causes/Solutions
COOKING RICE/ SELF-CLEANING	<ul style="list-style-type: none"> ● Increase or decrease water slightly (by 1-2 mm) from the Water Level Line according to your preference. ● If the amount of water is adjusted with the Rice Cooker on a tilted surface, the amount of water may be too high or too low, which will lead to changes in the hardness of the cooked rice. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● Using the QUICK menu setting may result in harder or wet rice. → Please try using the WHITE menu setting. ● Using the QUICK JASMINE menu setting may result in harder or wet rice. → Please try using the JASMINE menu setting. ● Make sure the Inner Cooking Pan is not deformed. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Did you level the surface of the rice before cooking? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or the Side Sensor? → Wipe them off. ● Is there moisture or foreign matter on the inside of the Main Body or the Inner Lid Set? → Wipe them off. ● JASMINE white rice may be slightly harder than normal. → To make it softer, fill the water slightly higher than the Water Level Line on the Inner Cooking Pan (to a point within half the distance to the next Water Level Line) and cook. However, please note that adding too much water may cause it to boil over.
	<ul style="list-style-type: none"> ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or the Side Sensor? → Wipe them off. ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed.
	<ul style="list-style-type: none"> ● Depending on the heat convection while cooking, the surface of the cooked rice may look uneven. ● Did you level the surface of the rice before cooking? ● Make sure the Inner Lid Set and the Inner Cooking Pan are not deformed.
	<ul style="list-style-type: none"> ● Did you use the wrong Menu setting or amount of water? → pg. 11 When cooking using the CONGEE, STEEL CUT OATMEAL, or QUINOA menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. → See “Be careful that contents do not boil over” on pg. 10 ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed. ● Is there any foreign matter in the Steam Vent Gasket or Inner Lid Seal Gasket?
	<ul style="list-style-type: none"> ● Make sure the Power Plug is plugged in securely. ● Is the Appliance Plug disconnected from the Plug Receptacle? ● Does the Display show “E01” or “E02”? → pg. 27 ● Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly. ● Is the KEEP WARM light on? → Press the CANCEL/MUTE button and press the START/REHEAT button. ● Did you press the START/REHEAT button after selecting cooking (steaming) or Self-Cleaning on the display panel? → The START/REHEAT button must be pressed to start cooking (steaming) or Self-Cleaning.
	<ul style="list-style-type: none"> ● Make sure that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket. ● Make sure the Inner Cooking Pan is not deformed.
COOKING RICE/ KEEP WARM/ SELF-CLEANING	<ul style="list-style-type: none"> ● A noise is heard during cooking (steaming), Keep Warm, or Self-Cleaning ● The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. ● The rotary noise is the internal fan operating to release excess heat.
	<ul style="list-style-type: none"> ● The Reheat function does not work ● Make sure the KEEP WARM light is not off. → pg. 15
	<ul style="list-style-type: none"> ● Condensation forms on the Inner Lid Set ● Did you stir the rice immediately after it was finished cooking (to allow excess moisture to escape)? ● Did you turn off the Keep Warm mode or unplug the Power Plug or Appliance Plug? ● You may notice shiny buildup depending on the type of rice cooked and the room temperature. → Such buildup does not indicate a malfunction. Simply wipe it away.

Continued on the next page

TROUBLESHOOTING GUIDE (cont.)

Problems	Possible Causes/Solutions		
<p>KEEP WARM</p> <p>During Keep Warm, rice has an odor, or rice becomes watery</p> <p>During Keep Warm, rice becomes yellow or dry</p> <p>Extended mode is not accepted</p> <p>The Display does not show the Keep Warm elapsed time</p> <p>The Keep Warm elapsed time display is blinking</p>	<ul style="list-style-type: none"> ● Was the rice kept warm with the Spatula left in the Inner Cooking Pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. → Clean the Inner Cooking Pan thoroughly and perform “SELF-CLEANING” on pg. 23 ● Some odor may remain after cooking mixed rice. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 7 ● The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 7 ● Was the Extended mode used for 24 hours or more? (This may differ depending on the Menu setting.) → pg. 13 ● Did you clean the Rice Cooker thoroughly after every use? → Foul odors due to the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to “THE INTERIOR” on pg. 22 and then using the Regular mode on pg. 13 should be effective. It can be even more effective to increase the Keep Warm temperature, as described on pg. 28 “HOW TO CHANGE THE KEEP WARM TEMPERATURE”. <ul style="list-style-type: none"> ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or the Side Sensor? → Wipe them off. ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Regular mode used for 12 hours or more or the Extended mode used for 24 hours or more? (This may differ depending on the Menu setting.) → pg. 13 ● Certain types of rice and water used may make the rice appear yellow. ● If you are concerned about the rice becoming yellow or dry, see pg. 28 “HOW TO CHANGE THE KEEP WARM TEMPERATURE”. It may be effective to reduce the Keep Warm temperature. <ul style="list-style-type: none"> ● Did you select a menu setting for which the Extended mode is not available? → pg. 13 ● Was the Regular mode used for more than 12 hours? → If the Regular mode is used for more than 12 hours, the Extended mode will not be accepted. ● Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended mode will not be accepted. <ul style="list-style-type: none"> ● Does the Display show the current time? → Press the Time Setting buttons to change the display. → pg. 14 “NOTE”. <ul style="list-style-type: none"> ● If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours for the Regular mode or 24 hours for the Extended mode, the Keep Warm elapsed time will blink. (This may differ depending on the Menu setting.) → pg. 13 		
	<p>TIMER COOKING</p> <p>The Rice Cooker starts cooking immediately after the Timer is set</p> <p>Rice is not ready at the set time</p> <p>The Timer cannot be set</p>	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24-hour (military) time. Please check and set it again. ● If the Timer is set to a time that is less than the timer cooking times, the Rice Cooker will begin cooking immediately. → pg. 16 “Lengths Needed for the Timer Setting” <ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24-hour (military) time. Please check and set it again. ● Cooking may not be completed at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage. <ul style="list-style-type: none"> ● Did you press the START/REHEAT button after setting the time? → The START/REHEAT button must be pressed to complete setting the Timer. ● Is “7:00” blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 8 ● Have you selected a Menu setting that doesn’t work with the Timer function? → The Timer function is not available for the QUICK, MIXED, QUICK JASMINE and STEAM menu settings. 	
		<p>STEAM COOKING</p> <p>Food does not steam</p> <p>Steamed food is hard</p> <p>Steamed food is cold</p>	<ul style="list-style-type: none"> ● Is there sufficient water for steaming? → pg. 17 ● Are there too many ingredients? → Reduce the amount of ingredients, or increase cooking time. ● Are the ingredients too large? → Cut ingredients into smaller sizes, or increase cooking time. → pg. 18 “ESTIMATED STEAMING TIME” <ul style="list-style-type: none"> ● Vegetables: Steaming time is too short. Add more water and continue steaming. ● Fish and meat: Steaming time is too long. Reduce the steaming time. <ul style="list-style-type: none"> ● Has too much time elapsed since cooking was completed? → The Keep Warm mode will not operate. Take out the ingredients immediately after cooking.

Continued on the next page






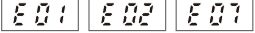
TROUBLESHOOTING GUIDE (cont.)

Problems	Possible Causes/Solutions
<p>The Display (LCD display) is cloudy</p>	<ul style="list-style-type: none"> ● The Display may become cloudy when the Rice Cooker was not used for a prolonged period, or due to temperature changes in the surrounding environment. ● Has the Inner Cooking Pan exterior been wiped dry before placing inside the Main Body? → After cleaning rice or the Inner Cooking Pan, if its exterior is wet when placed in the Main Body, water may enter inside the Main Body and cause it to malfunction or the Display to become cloudy. ● Does the cloudiness disappear when cooking or keeping rice warm? → If the cloudiness disappears when cooking or keeping rice warm, it may be due to condensation caused by the temperature difference between the inside of the Main Body and the room temperature. Please continue to use the product, as it will improve after cooking rice several times. If the Display becomes cloudier or water accumulates after using several times, water may have entered inside the Main Body. An examination and repair are required if this occurs. Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
<p>The Outer Lid cannot be opened</p>	<ul style="list-style-type: none"> ● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
<p>The Outer Lid won't close</p>	<ul style="list-style-type: none"> ● Is the Inner Lid Set attached correctly? → If the Inner Lid Set is not attached, the Outer Lid is constructed so that it will not close, for a safety reason. This is not a malfunction.
<p>The Outer Lid opens during cooking (steaming) or Self-Cleaning</p>	<ul style="list-style-type: none"> ● Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear it click shut.
<p>You mistakenly put rice and water directly into the Main Body</p>	<ul style="list-style-type: none"> ● Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
<p>There's a resinous odor, such as that of plastic</p>	<ul style="list-style-type: none"> ● When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 23 "SELF-CLEANING".
<p>When power failure occurs</p>	<ul style="list-style-type: none"> ● If too many appliances are used simultaneously while cooking (steaming) or Self-Cleaning is in progress, an overload may occur and the breaker will cut off the electricity. → If another appliance is plugged into the same electrical outlet as the Rice Cooker, unplug it before resetting the breaker. If the electricity is restored within 10 minutes, the Rice Cooker will resume cooking or Self-Cleaning automatically.
<p>The estimated time until cooking or Self-Cleaning completion is not displayed</p>	<ul style="list-style-type: none"> ● If cooking (steaming) or Self-Cleaning is performed consecutively, the estimated time will not be displayed until the Main Body cools down, but the rice cooking (steaming) or Self-Cleaning will start. This is not a malfunction.
<p>Sparks from the Power Plug</p>	<ul style="list-style-type: none"> ● There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.
<p>There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set</p>	<ul style="list-style-type: none"> ● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 22
<p>The button operation sound is not generated</p>	<ul style="list-style-type: none"> ● Is the sound muted? → Change the Sound Signal setting. → See "HOW TO CHANGE THE NOTIFICATION SOUND" on pg. 8.

OTHER

ERROR DISPLAYS AND THEIR MEANINGS

If the countermeasures listed below do not solve the problem, contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Panel Display	Cause (Points to check)
	<ul style="list-style-type: none"> ● In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.
	<ul style="list-style-type: none"> ● The temperature of the Lid Sensor or the Side Sensor is too high. → Press the CANCEL/MUTE button and open the Outer Lid for more than 45 minutes and allow the interior to cool down. (Be careful not to burn yourself.) To cool faster, see pg. 10 "TIPS"
	<ul style="list-style-type: none"> ● The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
 Blank Display	<ul style="list-style-type: none"> ● Make sure the Power Plug and Appliance Plug are surely connected. → The Display disappears if the Power Cord is unplugged.
Error Display When the Power Cord is plugged in,  is blinking	<ul style="list-style-type: none"> ● If the Display shows a blinking 7:00, reset the time. → pg. 8 Once the clock is set, the Rice Cooker will function normally. If you cook rice (or steam other foods) or perform Self-cleaning without setting the time (so that the display is blinking 7:00), the display will not show the current time during cooking (steaming), Keep Warm, or Self-cleaning operation. ● When the Display shows a blinking 7:00 even after unplugging the Power Plug from and plugging the Power Plug back into the electrical outlet... The built-in lithium battery is dead. When the lithium battery is dead, the Display will turn off and stored memories (current time, menu setting, and Keep Warm settings) will be erased if the Power Plug is unplugged from the electrical outlet or if the Appliance Plug is disconnected from the Plug Receptacle. However, if the Power Plug is plugged back into the electrical outlet and the clock is set, the Rice Cooker will function normally. Contact Zojirushi Customer Service to have the lithium battery replaced (a fee will be charged for the replacement).
Odd Display	<ul style="list-style-type: none"> ● Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:00, please reset the time.) → pg. 8
	<ul style="list-style-type: none"> ● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

HOW TO CHANGE THE KEEP WARM TEMPERATURE

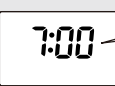
When you are concerned about foul odors, color changes or dryness in the rice...

Depending on the region or environment, the Keep Warm temperature may become low, and this can cause foul odors in the rice. If the Keep Warm temperature becomes higher, this can cause the rice to change color or become dry. If the rice smells, changes color or becomes dry, try changing the Keep Warm temperature settings as follows.

- Regular mode and Extended mode will change at the same time.


■ How to Change the Keep Warm Temperature Settings

1 Set the Inner Cooking Pan and plug in the Power Cord.
→ See step 4 under "BASIC COOKING STEPS" on pg. 9




The current time is displayed.

2 Press and hold the **MENU** button for 3 seconds or longer.



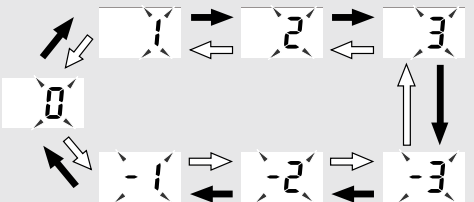
Press and hold for 3 seconds or longer.



You will hear 3 beeps and the current setting will blink. (Default setting is "0".)


3 Press the **▲** or **▼** to set the temperature.
If you press the **▲**, the setting changes in the direction of the **→**. If you press the **▼**, the setting changes in the direction of the **⇐**.

Range of Keep Warm	-3	-2	-1	0	1	2	3
Temperature changes	Low	⇐	Default setting	→	High		




If you are worried about odors in the rice, select [1] – [3] to increase the Keep Warm temperature. If you are worried about changes in color or dryness in the rice, select [-1] – [-3] to decrease the Keep Warm temperature.

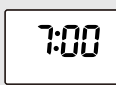
4 Press the **MENU** button.



The setting is saved when the setting stops blinking and you hear 3 beeps.



After the beeps, the display returns to the current time.



NOTE

- Settings cannot be changed during cooking (steaming), reheating, Keep Warm mode (Regular/Extended), timer cooking, or Self-Cleaning.
- If you are unable to successfully complete the operation the first time, start again from Step 1.
- Once you change the setting, that setting will be saved even if you unplug the Power Plug or the Appliance Plug.
- If 15 seconds or more elapse without any action while you are changing the setting, the display will revert to the current time and the setting will not be changed.

If there is no improvement after you change the Keep Warm temperature setting, return it to the original setting, as the changed setting may cause odors, color changes or dryness.

REPLACEMENT PARTS

- If any part becomes damaged, replace it with a new part (fees apply).
- When replacing parts, please check the model number and the part name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Zojirushi Customer Service
1-800-733-6270
www.zojirushi.com

Part Name		Part Number
Inner Lid Set	1.0 L model	C248-GR
	1.8 L model	C249-GR
Inner Cooking Pan	1.0 L model	B639-6B
	1.8 L model	B640-6B
Spatula		BE814041L-02
Measuring Cup		615784-00
Steaming Tray	1.0 L model	BU376812A-01
	1.8 L model	BU376813A-01

SPECIFICATIONS

Model No.		NW-QAC10		NW-QAC18	
Cooking Capacity (approx. L) [cups] *1	WHITE (Short/Medium grain white rice)	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	QUICK (Short/Medium grain white rice)	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	MIXED (Short/Medium grain white rice)	0.09–0.72	[0.5–4]	0.36–1.08	[2–6]
	SUSHI (Short/Medium grain white rice)	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	SWEET (Sweet rice only or sweet rice + short/medium grain white rice)	0.18–0.72	[1–4]	0.36–1.08	[2–6]
	JASMINE	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	QUICK JASMINE	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	CONGEE	0.09–0.18	[0.5–1]	0.09–0.27	[0.5–1.5]
	BROWN (Short/Medium grain brown rice)	0.18–0.72	[1–4]	0.36–1.44	[2–8]
	GABA BROWN (Short/Medium grain brown rice)	0.18–0.72	[1–4]	0.36–1.44	[2–8]
	STEEL CUT OATMEAL	0.09–0.45	[0.5–2.5]	0.18–0.54	[1–3]
	QUINOA	0.18–0.72	[1–4]	0.36–1.08	[2–6]
Height Limit for Steamed Foods		1-1/2 inch/4.0cm		2-3/4 inch/7.0cm	
Rating		AC 120 V 60 Hz			
Electric Consumption		1080W		1310W	
Average Power Consumption during Keep Warm		31W		42W	
Rice Cooking System		IH (Induction Heating) System			
Power Cord Length		3' 7" (1.1 m)			
External Dimensions	<approx. inch>	9-1/4 (W) x 12-1/4 (D) x 7-7/8 (H) (17-1/4 *2)		10-3/8 (W) x 13-3/8 (D) x 9 (H) (19-5/8 *2)	
	<approx. cm>	23.5 (W) x 31 (D) x 20 (H) (44 *2)		26.5 (W) x 34 (D) x 22.5 (H) (49.5 *2)	
Weight		approx. 10 lbs. (approx. 4.3 kg)		approx. 12 lbs. (approx. 5.5 kg)	

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F (20°C).
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- This product cannot be used in areas where power supply voltage or power supply frequency is different.
- (*1) Capacity is measured in the supplied rice Measuring Cup, using uncooked rice. Other grains may vary.
- (*2) Height with the Outer Lid open.

DECLARATION OF CONFORMITY WITH FCC RULES

According to 47CFR, Part 2 and 18

We, Zojirushi America Corporation,

Located at : 19310 Pacific Gateway Drive, Suite 101 Torrance, CA 90502, USA

Telephone Number : 310-769-1900

Declare under sole responsibility that the product:

Trade Name: ZOJIRUSHI

Kind of equipment: Electric Rice Cooker & Warmer

Model Name: NW-QAC10, NW-QAC18

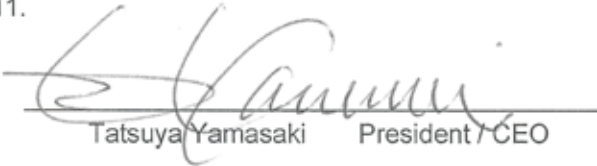
Complies with 47CFR Part 2 and 18 of the FCC rules as a Consumer, Industrial, Scientific and medical equipment. Each product marketed, is identical to the representative unit tested and found to be compliant with the standards.

Records maintained continue to reflect the equipment being produced can be expected to be within the variation accepted, due to quantity production and testing on a statistical basis as required by 47CFR §2.909.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

The above named party is responsible for ensuring that the equipment complies with the standards of 47CFR §18.301 to 18.311.

Signature of Party Responsible:


Tatsuya Yamasaki President / CEO

Date of issue: September 22, 2022

www.zojirushi.com

FOR CALIFORNIA USA ONLY

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply. See www.dtsc.ca.gov/hazardouswaste/perchlorate

NW-QAC ©(B)(A)